

PA' PICAR ~ FOR SHARING

|                                                                                             | TAPA | HALF | FULL |
|---------------------------------------------------------------------------------------------|------|------|------|
| PLATO IBÉRICO<br>Jamón serrano, salchichon,<br>chorizo, picos, olives                       |      | \$15 | \$29 |
| PLATO DE QUESOS<br>Manchego, Tetilla, Caña de<br>Cabra, miel de abeja, picos                |      | \$11 | \$21 |
| ACEITUNAS<br>House-marinated olives                                                         | \$4  | \$7  | \$13 |
| PAN CON TOMATE<br>House-made sourdough, grated<br>tomato, garlic                            | \$3  | \$5  | \$9  |
| CROQUETAS DE JAMÓN<br>Fried creamy bechamel,<br>serrano ham bits                            |      | \$8  | \$15 |
| PATATAS FRITAS<br>House fries                                                               |      | \$4  | \$8  |
| ALBONDINGAS<br>Classic meatballs,<br>rich red sauce                                         | \$4  | \$7  | \$13 |
| PISTO MANCHEGO<br>Stewed tomatoes, onions,<br>zucchini, eggplant, red peppers,<br>olive oil | \$3  | \$6  | \$12 |
| SETAS AL AJILLO<br>Baked mushrooms, minced garlic,<br>olive oil, parsley                    |      |      | \$10 |
| HABAS BLANCAS<br>Slow-braised giant white beans,<br>extra virgin olive oil                  | \$4  | \$8  | \$16 |
| PATATAS ALIÑADAS<br>Potatoes, spring onions, sweet<br>onion, fresh parsley                  | \$3  | \$6  | \$12 |
| PAN FRESCO<br>Daily fresh-baked bread                                                       |      |      | \$5  |
| CURTIDO DE REMOLACHA<br>Roasted beet salad, fresh<br>vinaigrette, herbs                     | \$3  | \$6  | \$12 |
| GILDAS<br>Rotating Basque skewers                                                           | \$3  | \$5  | \$9  |
| PATATAS BRAVAS<br>Crispy potatoes with brava<br>sauce and garlic aioli                      |      |      | \$10 |

CONSERVAS ~ TINNED FISH ~  
Served with pickles and house-made potato chips

|                               |      |
|-------------------------------|------|
| MEJILLONES (MUSSELS)          | \$17 |
| SARDINAS (SARDINES)           | \$17 |
| CALAMAR GIGANTE (GIANT SQUID) | \$17 |

PAELLA WEEKEND

Traditional Valencian & seafood paellas  
served between 11am - 3pm  
Saturday & Sunday



LUNCH  
11AM-3PM

MENÚ DEL DÍA  
~ MENU OF THE DAY ~

AVAILABLE Monday - Friday, from 11AM-3PM  
three-course prix fixe lunch,  
in the Spanish tradition - rotates daily!  
\$28

ENSALADA Y SOPA ~ SALAD & SOUP

|                                    |     |
|------------------------------------|-----|
| SOPA DEL DIA<br>Soup of the day    | \$9 |
| ENSALADA DE LA CASA<br>House salad | \$8 |

BOCADILLOS ~ SANDWICHES

Sandwiches served with  
house-made potato chips on freshly-baked bread

|                                                                                                                                     |      |
|-------------------------------------------------------------------------------------------------------------------------------------|------|
| JAMÓN Y QUESO<br>Ham, cheese, tomato, garlic, and olive oil                                                                         | \$17 |
| SALCHICHÓN & TETILLA<br>Salchichón sausage, creamy tetilla cheese,<br>pippara aioli, sweet roasted piquillo<br>peppers, fresh basil | \$17 |
| ALBONDINGAS<br>Classic meatballs, rich red sauce, garlic aioli                                                                      | \$15 |

POSTRES ~ DESSERTS

|                                                                             |      |
|-----------------------------------------------------------------------------|------|
| TARTA RUSTICA<br>Filled with seasonal fruit and topped<br>with ice cream    | \$10 |
| SUFLE DE CHOCOLATE<br>Served with fruit compote                             | \$9  |
| PASTEL DE QUESO DE LA VIÑA<br>Topped with caramel or seasonal fruit sauce   | \$11 |
| CREMA CATALANA<br>Smooth custard topped with crunchy,<br>burnt sugar crust  | \$9  |
| TARTA DE SANTIAGO<br>Traditional almond cake from Santiago de<br>Compostela | \$8  |

Parties of 8 or more will be subject to an automatic 20% gratuity.

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.